



ABSTRACT OF THE DISCLOSURE

PAGE 5

Micro Wave Ice Cream is a process by which you can make a very good ice cream. By placing ice cream in single serving cartons that are microwavable in a liquid form. This eliminates the need for air to be mixed into the product after cartons are liquid filled they are placed in cold storage for freezing. After freezing consumers can simply place carton in microwave for 40 seconds. Ice cream is now ready to eat.